CONTENTS

JANUARY, NO. 1

Progeny test and individual performance as indicators of an animal's breeding value. JAY L. LUSH 1
Electrokinetics in relation to dairy phenomena. G. C. NORTH and H. H. SOMMER 21
X-ray investigation of the microcrystalline structure of butter-fat. W. VAN DAM and W. G. BURGERS 45
A chart to aid in scoring milk flavor. E. L. FOUTS and EARL WEAVER 51
The effect of alfalfa hay on milk flavor. EARL WEAVER, A. H. KUHLMAN and E. L. FOUTS 55
The preparation and nutritive value of A. I. V. silage for dairy cows. W. H. PETERSON, G. BOHSTEDT, H. R. BIRD and W. M. BEESON 63
American Dairy Science Association Announcements 79

FEBRUARY, NO. 2

Color development in lactose solutions during heating with special reference to the color of evaporated milk. B. H. WEBB 81
The use of citric acid and sodium citrate in buttermaking. HUGH L. TEMPLETON and H. H. SOMMER 97
The action of milk fat as a foam depressant. ABRAHAM LEVITON and ALAN LEIGHTON 105
The distribution of phospholipoids in cream. J. L. PERLMAN 113
The effect of heat on milk phospholipoids. J. L. PERLMAN 125
A watering device for experimental work. A. D. PRATT and H. A. EDGE 129
A study of the relation of materials adsorbed on the fat globules to the richness of flavor of milk and certain milk products. L. M. THURSTON and J. L. BARNHART 131
The Vogt method of manufacturing flake buttermilk. E. S. GUTHRIE 139
American Dairy Science Association Announcements:
Annual Meeting of the American Dairy Science Association, June 25 to 27, 1935 141

MARCH, NO. 3

The relation of the fat content of milk to the passage of the milk curd from the stomach of the calf. D. L. ESPE and C. Y. CANNON 141
The mechanical control of the fat content of Swiss cheese. WALTER V. PRICE and GERALD C. NORTH 149
Ruminant digestion without roughage. S. W. MEAD and HAROLD GOSS 163
The use of sodium thiosulphate dilution blanks in determining the germicidal efficiency of chlorine sterilizers. C. C. PROUTY and ROY T. OLSON 171
A method of the determination of the relative stiffness of cream during the whipping process. W. S. MUELLER 177
Nutritional anemia, calcium, phosphorus and nitrogen balance and bone composition of rats fed raw versus pasteurized milk. H. A. LASBY and L. S. PALMER 181
Association Announcements 193

APRIL, NO. 4

A study of the influence of thyroxin on milk secretion. E. L. JACK and S. I. BECHDEL 195
Factors affecting economical manufacture, uniformity in composition and quality of butter. D. H. NELSON 207

The relation of vitamin D to calcium and phosphorus retention in cattle as shown by balance trials. G. CARROLL WALLIS, L. S. PALMER and T. W. GULLICKSON 213
Effect of heating milk on the time which the curds remain in the abomasum of calves. F. N. MORTENSON, D. L. ESPE and C. Y. CANNON 229
The germicidal efficiency of lye and chlorine solutions for the sterilization of milking machines and cream separators. A. C. FAY, W. J. CAULFIELD and W. H. RIDDELL 239
Seasonal variations in the lipase content of milk. J. L. HILEMAN and ELEANOR COURTNEY 247
The determination of curd tension by the use of hydrochloric acid-pepsin coagulant. DAVID MILLER 259
Relation of the proteolytic enzyme activity to the proteolytic organisms found in separator slime. GEORGE SPITZER and E. H. PARFITT 267
Association Announcements 273

MAY, NO. 5

Some physical effects of freezing upon milk and cream. B. H. WEBB and S. A. HALL 275
The heat stability of evaporated milk made from hard-curd milk, soft-curd milk and milk from mastitis infected udders. R. C. WELCH and F. J. DOAN 287
Five years' results on monthly clipping of pastures. R. H. LUSH 295
Oxidized flavor in milk. L. M. THURSTON, W. CARSON BROWN and R. B. DUSTMAN..... 301
A study of factors influencing the separation of whey in ice cream mixes containing vegetable stabilizers. I. A. GOULD and P. S. LUCAS 307
The neutralizing power of forage crops for organic and mineral acids. J. K. WILSON 317
The detection of formaldehyde in milk by means of the methylene blue reduction test. A. C. FAY 327
Preliminary observations on certain seasonal variations in the physical properties and nutritive value of cow's milk serum. F. E. STIRN, C. A. ELVEHJEM and E. B. HART 333
The development of nutritional anemia in dairy calves. C. E. KNOPP, W. E. KRAUSS and R. L. WASHBURN 337
American Dairy Science Association Announcements 349

JUNE, NO. 6

The effect of mastitis upon milk production. A. O. SHAW and A. L. BEAM 353
The hydrogen-ion concentration of creamery waters and their relationship to washing butter. N. S. GOLDING 359
The bacteriology of Swiss cheese. II. Bacteriology of the cheese in the press. W. C. FRAZIER, L. A. BURKEY, A. J. BOYER, G. P. SANDERS, and K. J. MATHESON 373
Influence of season and advancing lactation on butterfat content of Jersey milk, R. B. BECKER and P. T. DIX ARNOLD 389
Behavior of caseinate sols in a study of a hysteresis-like phenomenon in the rennet coagulation of heated milk. MILTON E. POWELL and L. S. PALMER 401
American Dairy Science Association Announcements:
Committees of the Manufacturing Section 415
Program of Annual Meeting—June 24th to 27th, 1935 419

JULY, NO. 7

Abstracts of papers presented at annual meeting:
Production section 429
Manufacturing section 451
Extension section 483
Instruction 490

AUGUST, NO. 8

Abstracts of papers presented at annual meeting, supplementary to July number 495
The bacteriology of Swiss cheese. III. The relation of acidity of starters and of pH of the interior of Swiss cheeses to quality of cheeses. W. C. FRAZIER, W. T. JOHNSON, JR., J. R. EVANS, and G. A. RAMSDELL 503
Vitamin D studies in cattle. I. The antirachitic value of hay in the ration of dairy cattle. C. F. HUFFMAN and C. W. DUNCAN 511
Period of lactation and the direct titratable chloride value of milk. PAUL F. SHARP and EARLE B. STRUBLE 527
The advantages of skim-milk agar for the determination of the sanitary quality of market milk. C. E. SAFFORD and C. N. STARK 539
Vitamin A content of pasture plants. ELLA WOODS, F. W. ATKESON, HARRY WELLHOUSEN, and R. F. JOHNSON 547
Studies on the chemical composition of the blood of dairy cattle. A. H. VAN LANDINGHAM, H. O. HENDERSON, and G. A. BOWLING 557

SEPTEMBER, NO. 9

The vitamin A content of pasture plants. ELLA WOODS, F. W. ATKESON, A. O. SHAW, I. W. SLATER, and R. F. JOHNSON 573
The creatine test for acetylmethylcarbinol plus diacetyl in butter cultures. B. W. HAMMER 579
A comparison of methods of detecting streptococci in freshly drawn milk samples. WAYNE N. PLASTRIDGE, E. O. ANDERSON, and FRANCIS J. WEIRETHER 583
Lespedeza hay for dairy cattle. W. B. NEVENS 593
The preparation of mold powder for blue-veined cheeses. R. V. HUSSONG and B. W. HAMMER 599
A method for the microscopic examination of butter. A. C. FAY 603
Vitamin D studies in cattle. II. The Vitamin D sparing action of magnesium in the ration of dairy cattle. C. F. HUFFMAN and C. W. DUNCAN 605
The effect of season of the year and advancing lactation upon milk yield of Jersey cows. P. T. DIX ARNOLD and R. B. BECKER 621

OCTOBER, NO. 10

Observations on the freezing of milk and cream. I. The effect of fat concentration upon the distribution of constituents in the frozen and unfrozen portions of partially frozen milk and cream. F. BRUCE BALDWIN, JR., and F. J. DOAN 629
Vitamin A content of pasture plants. IV. White blossom sweet clover (Melilotus alba Dezvs.), orchard grass (Dactylis glomerata L.) and meadow fescue (Festuca elatior L.) under pasturage conditions and fed green. ELLA WOODS, F. W. ATKESON, I. W. SLATER, C. D. ARNDT and R. F. JOHNSON 639
Bacteriological methods for the analysis of dairy products. P. A. DOWNS, B. W. HAMMER, W. A. CORDES and H. MACY 647
An unnoted hemolytic streptococcus associated with milk products. JAMES M. SHERMAN and HELEN UPTON WING 657
The effect of soybeans in the rations of dairy cows upon the vitamin A value of butter. J. W. WILBUR, J. H. HILTON and S. M. HAUGE 661
Preparing samples of butter for analysis. D. H. NELSON 667
The thirtieth annual meeting of the American Dairy Science Association. R. R. GRAVES 671
American Dairy Science Association Membership List as of July 15, 1935 689

NOVEMBER, NO. 11

Investigation of resazurin as an indicator of the sanitary condition of milk. GUY A. RAMSDELL, WM. T. JOHNSON, JR., and J. R. EVANS 705
The bacteriology of Swiss cheese. IV. Effect of temperature upon bacterial activity and drainage in the press. L. A. BURKEY, G. P. SANDERS and K. J. MATHESON 719
Combination of catalysts to reduce digestion time in the determination of nitrogen. II. Dairy products. CHARLES F. POE and R. R. SCHAFER 733
The relation of mastitis to rennet coagulability and curd strength of milk. H. H. SOMMER and HELEN MATSEN 741
The standardization of the Borden Body Flow Meter for determining the apparent viscosity of cream. J. C. HENING 751
The age thickening of sweetened condensed milk. I. Seasonal variation. V. C. STEBNITZ and H. H. SOMMER 757
The diketone produced when butter cultures are steam distilled with ferric chloride added. B. W. HAMMER 769
Moldiness in Romano cheese. F. W. FABIAN and J. W. SEVERENS 773

DECEMBER, NO. 12

The influence of streptococcic infection of the udder on the flavor, chloride content, and bacteriological quality of the milk produced. C. S. BRYAN and G. M. TROUT 777
A method of harvesting samples of pasture forage. W. B. NEVENS and A. F. KUHLMAN 793
The Vitamin A activity of butter produced by cows fed alfalfa hay and soybean hay cut in different stages of maturity. J. H. HILTON, S. M. HAUGE and J. W. WILBUR 795
The solubility-freezing point relationships of water solutions saturated with respect to sucrose and dextrose in relation to the storage of sherbet and water ice. ALAN LEIGHTON and ABRAHAM LEVITON 801
The age thickening of sweetened condensed milk. II. Effect of forewarming conditions. V. C. STEBNITZ and H. H. SOMMER 805
Causes of differences in butterfat production of cows in Iowa Cow Testing Associations. MOGENS PLUM 811
Substances adsorbed on the fat globules in cream and their relation to churning. IV. Factors influencing the composition of the adsorption "Membrane." CHARLES E. RIMPILA and L. S. PALMER 827
Index 841